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| **Swedish Knackebrod (Crisp rye breads)**  Serves: 24 – 30 tastes  Source: Great Scandinavian Baking Book Beatrice Ojakangas | |
| **Ingredients**  3 & ½ cups white bread flour  1 cup wholemeal flour  1 cup rye flour  14g dry yeast  ½ cup warm water  1 teaspoon salt  1 teaspoon sugar  1 teaspoon baking soda  1 & ½ cups lukewarm milk  125g butter melted, cooled | **Equipment**  Measuring scales  Measuring cups and spoons  Large and medium mixing bowls  Wooden spoon  Measuring jug  Saucepan  Baking Paper  Oven trays  Rolling pins  Forks  Knife |
| **What to do:**   * Cover 4 baking sheets with baking paper and pre heat oven to 180 degrees * In a saucepan gently warm milk and stir in the cooled melted butter * In a large bowl, dissolve the yeast in the warm water, add the sugar and stand for 5 minutes. Stir in the milk and butter mix. * Mix the flours and salt together in a large bowl, and make a well in the centre * Pour in the yeast and milk mixture, and mix to combine. * Once combined allow dough to sit for 10 minutes before kneading * Tip the dough on to a work surface and knead for 5 minutes, or until the dough feels smooth. * Divide dough into 4 parts (one per tray). Roll dough out until it is very thin. To stretch the dough pierce the bread all over with a fork. Continue rolling until the dough fills the tray and is very thin. * After rolling, use the handle end of the fork to make dints all over the breads * Using a sharp knife, score / cut the breads into 12 pieces each, do not move them * Bake for 20-25 minutes, or until golden and crisp. Cool, break apart and serve | |